Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.



A241.3 M342Rp 1954

UNITED STATES DEPARTMENT OF AGRICULTURE LIBRARY



BOOK NUMBER

A241.3 M342Rp 1954 UNITED STATES DEPARTMENT OF ACRICULTURE

2 U.S. Agricultural Marketing Service,

Boultry Division. //

50 Washington, 25, D. C.

References on Poultry Fat! 56 195h (Revited)

ANON

1947 Processing Chicken Fat. U. S. Egg and Poultry Mag., Vol. 53, No. 8, pp. 7-9, 29.

KUMMEROW, F. A., T. B. Avery, R. M. Conrad, G. E. Vail, and L. F. Payne 1947 Fat Rancidity in Eviscerated Poultry. Poultry Sci., Vol. 26, No. 5, p. 548.

SCHREIBER, M. L., G. E. Vail, R. M. Conrad, and L. F. Payne 1947 Tissue Fat Stability on Deterioration of Frozen Poultry. Poultry Sci., Vol. 26, No. 14, p. 255.

KUMMEROW, F. A., G. E. Vail, R. M. Conrad, and T. B. Avery
1948

Fat Rancidity in Eviscerated Poultry. I. The Effect of Variations
in Diet on the Cold Storage Life of Immature Turkeys. Poultry
Sci. 27: 635-640, 1948.

HITE, J. P., S. E. Kloxin, F. A. Kummerow, G. E. Vail, and T. B. Avery 1949 Fat Rancidity in Eviscerated Poultry. Poultry Sci., Vol. 28, No. 2, pp. 244-248.

HITE, J. P., S. E. Kloxin, and F. A. Kummerow
1949

Fat Rancidity in Eviscerated Poultry. IV. The Effect of Variations
in Dietary Fat, Ethanolamine and Choline on the Characteristics of
the Fat Extracted from Turkeys. Poultry Sci. 28: 249-253.

KUMMEROW, F. A., W. Wingerd, G. Jacobson, and D. Muller
1950 Fat Rancidity in Eviscerated Poultry. V. The Effect of Dietary
Sources of Linolenic Acid on the Development of Poultry Sci.,
Vol. XXIX, No. 5, Sept. 1950.

KLOSE, A. A., E. P. Mecchi, G. A. Behman, and Hans Lineweaver; F. H. Kratzer 1952 and Delbert Williams Chemical Characteristics of Turkey Carcass Fat As a Function of Dietary Fat. Poultry Sci. 31: 354-359, 1952.

PHILLIPS, H. J., and I. L. Milliams
1952 Some Factors Affecting Stability of Chicken Fat. Food Tech.
6(2):75-76; Feb. 1952.

KLOSE, A. A., H. L. Hanson, E. P. Mecchi, J. H. Anderson, L. V. Streeter, and Hans Lineweaver

Quality and Stability of Turkeys as A Function of Dietary Fat. Poultry Sci. 32:82-88, 1953.



MORRISON, MARY A , Barbara A McLaren, and Wm J. Stade man 1954. Characteristics of a Fatty Acid Oxidase From Adipose Tissue of the Hen. Poultry Sci., Vel 33, No. 2, pp. 401-406, March 1954





